

ARTISANS OF WINE

COTO DE IMAZ

RESERVA

Embotellado en la Propiedad

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA



"This red's thick texture is built of muscular tannins and ripe fruit. Plum and currant flavors mingle with forest floor, clove and baking spice notes. Orange peel acidity keeps this lively. Solid."



Wine Spectator



WWW.OPIDWINES.COM

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